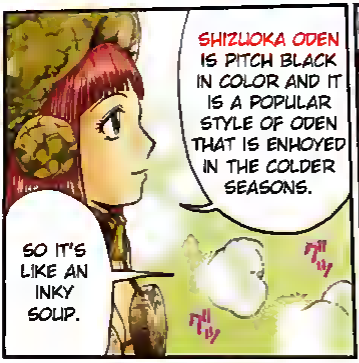
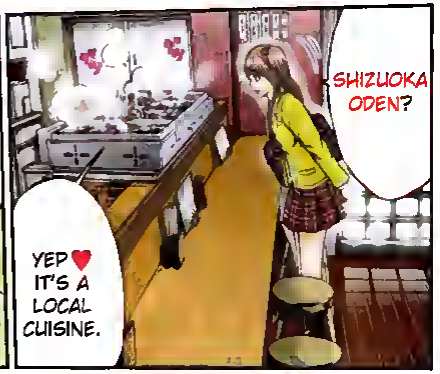
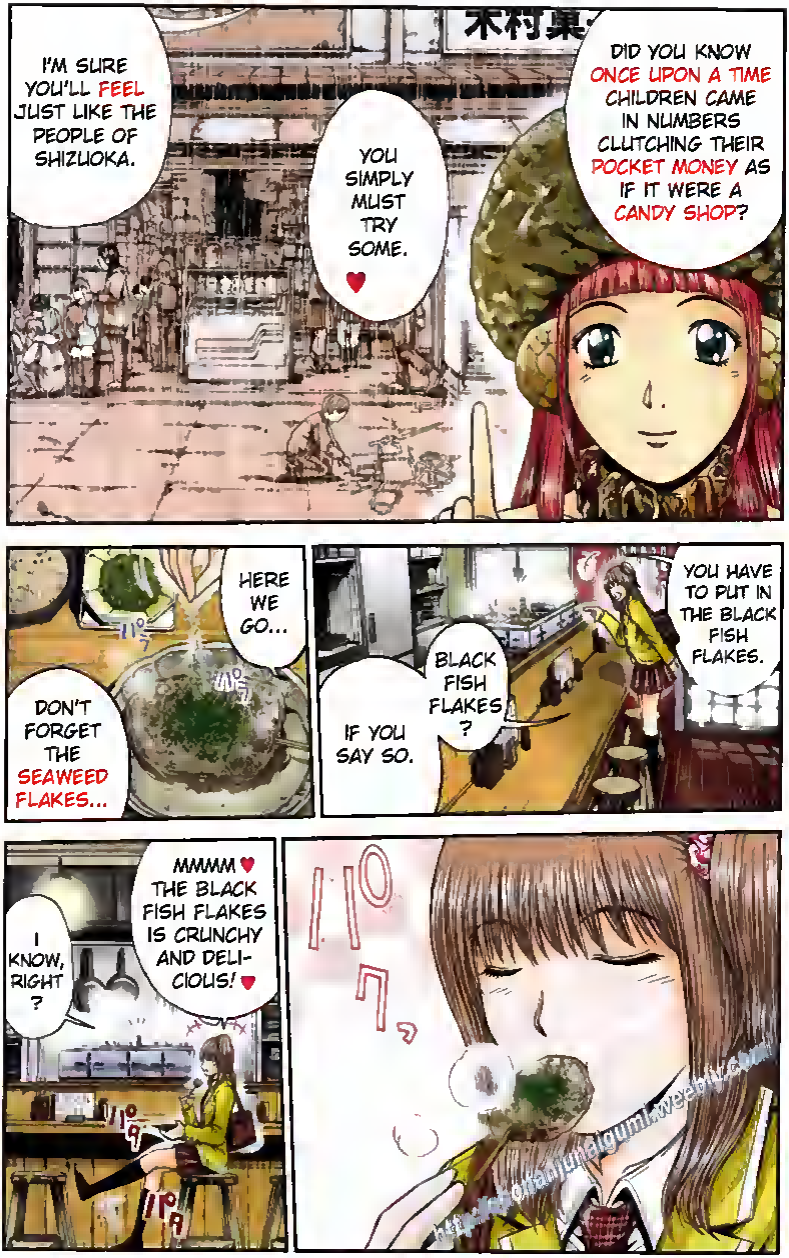
WHO ARE YOU...?
藤沢とおる
TOHRU FUJISAWA PRESENTS
CHAPTER 10: SHIZUOKA ODEN (SEQUEL)
WHO AM I?
sit
I'M THE GODDESS THAT DWELLS WITHIN SHIZUOKA ODEN, THE SPECIALTY OF SHIZUOKA PREFECTURE.
おいしい神しずま


SHIZUOKA ODEN IS PITCH BLACK IN COLOR AND IT IS A POPULAR STYLE OF ODEN THAT IS ENHOYED IN THE COLDER SEASONS.
SO IT'S LIKE AN INKY SOUP.


SHIZUOKA ODEN?
YEP ♥ IT'S A LOCAL CUISINE.

TO GIVE IT A DARKER COLOR...
THIS SHIZUOKA SPECIALTY MAY ALSO USE FLAKES OF MACKEREL OR SARDINE...
BEEF SINEW IS USUALLY USED TO MAKE THE BROTH...
DATING BACK TO THE EDO PERIOD, SHIZUOKA ODEN USES A BROTH THAT IS SEASONED WITH STRONG SOY SAUCE...
IT MAY BE SERVED WITH HOT KARASHI MUSTARD AND SEAWEED POWDER...
MAKING THE SHIZUOKA STYLE A VERY UNIQUE STYLE OF ODEN.
WHICH ARE FIRST BOILED AND THEN KEPT SIMMERING IN THE BROTH UNTIL IT DARKENS AND IS READY TO EAT...
OTHER INGREDIENTS INCLUDE FISH PASTE CAKES, BOILED EGGS, DAIKON, POTATOES AND KELP ROLLS...
http://shonanjunaigumi.weebly.com/


DID YOU KNOW ONCE UPON A TIME CHILDREN CAME IN NUMBERS CLUTCHING THEIR POCKET MONEY AS IF IT WERE A CANDY SHOP?
YOU SIMPLY MUST TRY SOME.
I'M SURE YOU'LL FEEL JUST LIKE THE PEOPLE OF SHIZUOKA.
YOU HAVE TO PUT IN THE BLACK FISH FLAKES.
BLACK FISH FLAKES?
IF YOU SAY SO.
HERE WE GO...
DON'T FORGET THE SEAWEED FLAKES...
MMMM THE BLACK FISH FLAKES IS CRUNCHY AND DELICIOUS!
I KNOW, RIGHT?

IN SHIZUOKA ...
THERE ARE STILL MANY DELICIOUS LOCAL SPECIAL-TIES.
WOULD YOU LIKE TO MEET ANOTHER GODDESS?
REALLY !?
SO YOU'RE LOOKING FOR DIFFERENT GODDESSES OF FOOD?
YEP.
?
IT'S ROUGH FOR YOU...?
BUT IT'S ROUGH FOR SOMEONE LIKE ME TO MAKE SUCH A JOURNEY.
18号につづく
I'M GONNA NEED MONEY.
THAT'S A BEACH AREA, RIGHT??
THERE'S A GODDESS IN HAMAMATSU.
THE SEARCH FOR ANOTHER CUISINE...
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